



WILD RUMAKE

Duck/goose breast, thin-sliced strips (2"-3"x1")
12-oz. bottle zesty Italian salad dressing
Toothpicks

1 pkg. Lipton onion soup mix 1 c. soy sauce
1 lb. bacon strips, cut in half ½ c. water
Green, yellow or red bell peppers, onions, water
chestnuts, jalapenos...cut into 1"x ½"

OR

Teriyaki sauce Garlic powder
Chopped onion & green pepper Bacon

**Now We're
Cookin'!**
with
Martha Daniels

Mix onion soup, salad dressing, soy sauce, and water together & pour over meat. Marinate for at least 8 hours. Drain and lay slice of marinated meat on ½ slice of bacon, add a piece of onion and one other of the vegetables, and roll. Secure roll with a toothpick.

Grill rumake over medium heat on gas or charcoal grill. Cook for 10 to 15 minutes, keeping a close eye on it and pushing it around on the grill to keep it from burning. The fat from the bacon will cause the fire to flame up. Serve hot.

OR Slice duck breast in ⅛" thick slices, cover with teriyaki sauce and marinate for 6 hours. Drain & lay slices out flat. Top with finely chopped onion & green pepper and sprinkle with garlic powder to taste. Wrap in bacon & grill until bacon is brown.